SMITH & WOLLENSKY
AMERICA'S STEAKHOUSE Est·1977

THOMAS JEFFERSON MENU

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with or without bacon (VE, VG available)

USDA PRIME SIRLOIN CARPACCIO
truffle & herb dressing, chestnut mushrooms, Pecorino cheese

CAESAR SALAD

MAIN COURSES

MUSHROOM EN CROUTE
savoy cabbage, madeira & onion sauce

ROASTED SALMON FILLET
leek & ginger puree, roasted vegetables

WOLLENSKY BUTCHER'S BURGER
smoked bacon & cheddar

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

KEY LIME PIE
meringue, citrus fruits, basil & lime curd

For of groups of 30 and below you should create your own set menu by selecting 3 starters/ 3 mains / 2 sides/ 3 desserts from which your guests can order from on the day. For groups of 31 to 50 guests please either select 1 starter / 1 main course / 2 side dishes / 1 dessert for the entire group (any dietary requirements will be dealt with separately) or pre-order from a 3/3/3 menu and provide us with a seating plan and your own place cards - required 2 weeks prior the booking date. Groups of 51+ must dine from a 1/1/1 menu (any dietary requirements will be dealt with separately)

Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.
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GEORGE WASHINGTON MENU

TWO COURSES £60 per person, including family side dishes.
THREE COURSES £65 per person, including family side dishes.
Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)
(NOT valid from 26th November until the 24th December)

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with or without bacon (VE, VG available)

BURRATA
fresh figs, marinated beets, crostini

TUNA CARPACCIO
jalapeño, basil mayo, avocado, ponzu

MAIN COURSES

MUSHROOM EN CROUTE
savoy cabbage, madeira & onion sauce

ROASTED SALMON FILLET
leek & ginger puree, roasted vegetables

NEW ZEALAND GRAIN-FED SIRLOIN 250G (HALAL)

PREMIUM IRISH FILLET STEAK 225G (£15 supplement)

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL, £15 supplement)

USDA PRIME SIRLOIN 400G (£25 supplement)

our steaks will be served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS

FRENCH FRIES / WHIPPED POTATOES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

SPICED BANANA CAKE
toffee and banana mousse

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ABRAHAM LINCOLN MENU

TWO COURSES £80 per person including family side dishes
THREE COURSES £85 per person including family side dishes
Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

BURRATA
fresh figs, marinated beets, crostini

STEAK TARTARE
fillet of beef, bone marrow, crostini

'S&W STYLE' SHRIMP COCKTAIL

MAIN COURSES

MUSHROOM EN CROUTE
savoy cabbage, madeira & onion sauce

SEARED TUNA LOIN
braised fennel, tomato & red papper sauce

CHICKEN BREAST
stuffed with pistachio & herb, porcini cream, chantenay carrots, beets

PREMIUM IRISH FILLET STEAK 225G (£7 supplement)

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL, £7 supplement)

USDA PRIME SIRLOIN 400G (£16 supplement)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600G (£50 supplement)
our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS / HASHED BROWN POTATOES

FRENCH FRIES / WHIPPED POTATOES / CREAMED SPINACH

DESSERTS

BLOOD ORANGE CAKE, DARK CHOCOLATE GANACHE (VE, VG, DF, GF)

DARK CHOCOLATE & BAILEYS LAYERED CAKE

GUINNESS MOUSSE
milk chocolate cremeux, stout ice cream

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HARRY TRUMAN MENU

THREE COURSES £110 including family side dishes
Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

TUNA CARPACCIO
jalapeño, basil mayo, avocado, ponzu

XO CHILLI SHRIMP
wild garlic pesto

USDA PRIME SIRLOIN CARPACCIO
truffle & herb dressing, chestnut mushrooms, Pecorino cheese

MAIN COURSES

MUSHROOM EN CROUTE
savoy cabbage, madeira & onion sauce

WHOLE ROASTED LOBSTER
garlic butter, steamed spinach

LAMB RUMP
miso glazed swede, lentils

USDA PRIME SIRLOIN 400G

PREMIUM IRISH FILLET STEAK 225G

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600G (£35 supplement)
our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES / WHIPPED POTATOES / SEASONAL VEGETABLES / PAN FRIED MUSHROOMS

HASHED BROWN POTATOES / CREAMED SPINACH / TRUFFLED MAC 'N' CHEESE

DESSERTS

SELECTION OF EUROPEAN CHEESES

DARK CHOCOLATE & BAILEYS LAYERED CAKE

SPICED BANANA CAKE
toffee and banana mousse

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